

## 2012 & 2013 National Members' Recipes

### Medium Sweet White Table Wine Members Recipe 2012 National Supplied by Charles Hill

#### Ingredients

1 litre Apple Juice	1 litre White Grape Juice
1lb Rhubarb (frozen)	1lb Gooseberries (frozen)
420g can Peaches in syrup	1¼lb Sugar
4oz Honey	Gervin D yeast (or similar)
Pectolase	Yeast Nutrients
Stabilisers, sugar to sweeten	

1. Rehydrate the yeast and build up a fermentation with the apple and grape juices.
2. Meanwhile put the frozen fruit in a bucket, cover with 1 litre of boiling water. When the gooseberries are soft, break them up by hand. Liquidise or mash the peaches and add with the syrup to the bucket. Add a crushed campden tablet and a teaspoon of pectolase and leave for 24 hours.
3. The next day strain off the liquid pressing the fruit lightly. Dissolve the sugar in the liquid and add to the demijohn with the nutrients. Dissolve the honey in a little boiling water and when cool, add to the demijohn.
4. Top up to 1 gallon with cooled boiled water and ferment to completion.
5. When fermented, rack, clear and stabilise using campden tablets / sodium metabisulphate potassium sorbate.
6. The wine should be sweetened to medium sweet (approx 8oz sugar) with a gravity of about 1.015 and 13% ABV. The wine will benefit from 6-12 months storage in the bottle.

### Single Malt Pale Ale Members Recipe 2012 National Supplied by Doug Hodgkinson

#### Ingredients for 2 Gallons.

4 lbs crushed Pale Malt,  
Goldings hops to 7AAU (e.g. 1.4oz @ 5% alpha acid)  
Water treatment for bitter beer  
Top fermenting ale yeast  
Irish Moss  
Isinglas finings

#### Method

1. Mash grist with 8 pints of treated water at mash temperature of 65-67° C for about 90 minutes. Sparge with treated water at 75°C to collect approx 2.5 gallons (last runnings SG 1.006-1.010).
2. Boil hops for 20 minutes, add Irish moss for the last 30 minutes.
3. Rest for 20 minutes then strain and cool to 18-20°C. Adjust SG to 1.045-1.050, if necessary, with boiled and cooled water. Aerate the wort and pitch with the active yeast starter.
4. Ferment to 15-20°C; rack when yeast head disappears and keep under airlock until fermentation is complete. Fine with Isinglas and when clear, bottle with ½ teaspoon of sugar per pint.

### CARROT WINE SWEET Members Recipe 2013 National Supplied by Ted Jordan

#### Ingredients

6lb Carrots	2½lb Sugar
1lb Raisins	2 Oranges
2 Lemons	½ tsp Tannin
1 tsp Bentonite	1 tsp Pectolase
1 tsp Yeast Nutrient	
Good quality yeast	

**Method**

1. Scrub and slice the carrots, and put them in a saucepan with 1 gallon of water. Bring to the boil then simmer gently till soft.
2. Strain the liquid onto the sugar, raisins, zest and juice of the oranges and lemons, into a fermentation bucket. Stir well and leave the mixture to cool. When cool, add the tannin, bentonite, yeast and yeast nutrient. Cover and leave to ferment for 5 or 6 days, stirring daily.
3. Strain the liquid through a fine-mesh bag into a demijohn. Put in a warm place to ferment out to Dry. Sweeten to taste.
4. Rack into a clean Demijohn and store for about 6 months, racking as necessary. Drinkable after 6 months but better left longer.

**Whitbread's London Porter (1850)****Members Recipe 2013 National****Supplied by Chris Jones**

**(from 'Old British Beers and How to Make Them' by The Durden Park Beer Circle)**

**Ingredients to make 1 gallon**

2lb 4oz Pale Malt	7oz Brown Malt
2.5 oz Black Malt	1oz Fuggles or Goldings hops

**Method**

Mash grains for 3 hours at 150°F (66±1°C).

Raise temperature to 170°F (77°C) for 30 minutes.

Sparge with hot water at 180° - 185°F (82 - 85°C) to OG60 or required volume.

Boil with hops for 90 minutes.

Cool and ferment with a good quality ale yeast.

Mature for 4-5 months.